

AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions, and listings, of claims in the application.

Listing of Claims

Claims 1-20 (Cancelled).

Claim 21 (Currently Amended): A solid fat product based on whole egg or egg yolk ~~which includes, said solid fat product comprising a fat or oil component, comprising: and a non-fat component, wherein the non-fat compound consists essentially of whole egg or egg~~ yolk constituents, wherein

the fat or oil component ~~containing~~contains phospholipids originating from the whole egg or egg ~~yolk;~~yolks and long-chain polyunsaturated fatty acids having at least 20 carbon atoms ~~present in the fat or oil component~~ in an amount of more than 5 wt.% of the total fatty acid content.

Claim 22 (Cancelled).

Claim 23 (Previously Presented): The solid fat product according to claim 21, wherein the solid fat product is in powder form.

Claim 24 (Previously Presented): The solid fat product according to claim 21, wherein the long-chain polyunsaturated fatty acids are selected from the group consisting of arachidonic acid, eicosapentaenoic acid, docosahexaenoic acid, docosapentaenoic acid and mixtures thereof.

Claim 25 (Previously Presented): The solid fat product according to claim 21, further comprising the inclusion of other fatty acid phospholipids, fatty acid triglycerides and/or antioxidants.

Claim 26 (Previously Presented): The solid fat product according to claim 21, wherein the solid fat product has a carbohydrate content of at most 15 wt.%, based on the fat product dry matter.

Claim 27 (Previously Presented): The solid fat product according to claim 21, wherein the solid fat product has a carbohydrate content of at most 5 wt.%, based on the fat product dry matter.

Claim 28 (Previously Presented): The solid fat product according to claim 21, wherein the solid fat product has a fat or oil content of more than 30 wt.%, based on the fat product dry matter.

Claim 29 (Previously Presented): The solid fat product according to claim 21, wherein at least part of the fat or oil component originates from a fat or oil component selected from the group consisting of an animal fat, fish oil, marine animal oil, fermentation oil, single-cell oil and mixtures thereof.

Claim 30 (Currently Amended): A method for the preparation of a solid fat product based on whole egg or egg yolk ~~which includes, said solid fat product comprising a fat or oil component, component and a non-fat component, wherein the non-fat component consists essentially of whole egg or egg yolk constituents, wherein the fat or oil component contains phospholipids originating from the whole egg or egg yolks and long-chain polyunsaturated fatty acids having at least 20 carbon atoms in an amount of more than 5 wt.% of the total fatty acid content,~~ wherein the method comprises:

~~obtaining a fat or oil component containing phospholipids originating from the whole egg or egg yolk;~~

~~obtaining long chain polyunsaturated fatty acids having at least 20 carbon atoms present in the fat or oil component in an amount of more than 5 wt.% of the total fatty acid~~

~~content;~~

separating only the egg oil component of the egg from the whole egg or egg yolk;

and

replacing only the separated egg oil component of the egg with a fat or oil component containing triglycerides and/or phospholipids of long-chain polyunsaturated fatty acids having at least 20 carbon atoms, the proportion of long-chain polyunsaturated fatty acids having at least 20 carbon atoms being more than 5 wt.% of the total fatty acid content.